



Thinking of you
Electrolux



EBGL70

.....
EN OVEN

.....
USER MANUAL



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WE'RE THINKING OF YOU

Thank you for purchasing an Electrolux appliance. You've chosen a product that brings with it decades of professional experience and innovation. Ingenious and stylish, it has been designed with you in mind. So whenever you use it, you can be safe in the knowledge that you'll get great results every time.

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CUSTOMER CARE AND SERVICE

We recommend the use of original spare parts.

When contacting Service, ensure that you have the following data available.

The information can be found on the rating plate. Model, PNC, Serial Number.



Warning / Caution-Safety information



General information and tips



Environmental information

Subject to change without notice.



SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

CHILDREN AND VULNERABLE PEOPLE SAFETY

**WARNING!**

Risk of suffocation, injury or permanent disability.

- Do not let persons, children included, with reduced physical sensory, reduced mental functions or lack of experience and knowledge use the appliance. They must have supervision or instruction for the operation of the appliance by a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.

INSTALLATION

**WARNING!**

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.

- The sides of the appliance must stay adjacent to appliances or to units with the same height.

Electrical connection

**WARNING!**

Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shock-proof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

USE



WARNING!

Risk of injury, burns or electric shock or explosion.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Be careful, when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Always keep the appliance door closed when the appliance is in operation.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.



WARNING!

Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
 - Do not put ovenware or other objects in the appliance directly on the bottom.
 - Do not put aluminium foil directly on the bottom of the appliance.
 - do not put water directly into the hot appliance.
 - do not keep moist dishes and food in the appliance after you finish the cooking.

– be careful when you remove or install the accessories.

- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

Steam Cooking



WARNING!

Risk of burns and damage to the appliance.

- Do not open the appliance door during Steam cooking. Steam can release.

CARE AND CLEANING



WARNING!

Risk of injury, fire or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

INTERNAL LIGHT

- The type of light bulb or halogen lamp used for this appliance, is only for household appliances. Do not use it for house lighting.

**WARNING!**

Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

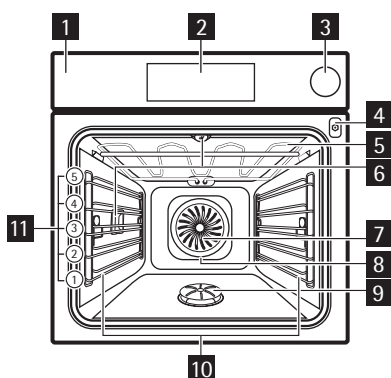
DISPOSAL

**WARNING!**

Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

PRODUCT DESCRIPTION



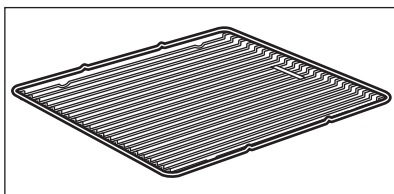
- 1** Control panel
- 2** Electronic programmer
- 3** Water drawer
- 4** Socket for the core temperature sensor
- 5** Heating element
- 6** Lamp
- 7** Fan
- 8** Rear wall heating element
- 9** Steam generator with cover
- 10** Shelf support, removable
- 11** Shelf positions

ACCESSORIES



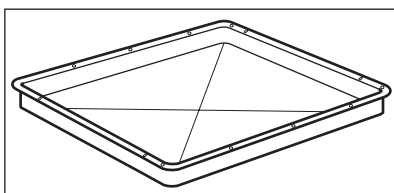
CAUTION!

Do not use the baking tray or deep pan with the Full Steam function.



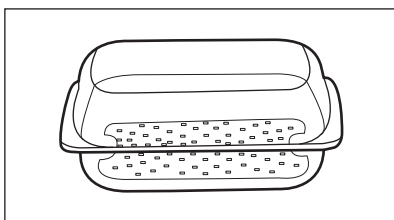
Wire shelf

For cookware, cake tins, roasts.



Baking tray

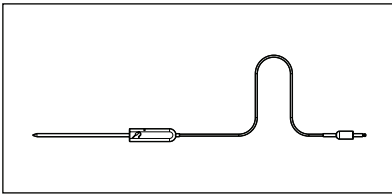
For cakes and biscuits.



Glass dish with 2 grill inserts

Sponge

For absorbing residual water from the steam generator.

**Core temperature sensor**

To measure how far the food is cooked.



BEFORE FIRST USE



WARNING!

Refer to "Safety information" chapter.

INITIAL CLEANING AND PREHEATING

- Remove all parts from the appliance.
- Clean the appliance before first use.
- Heat up the empty appliance at 150°C for 30 minutes with  or  function



Refer to chapter "Care and Cleaning".






FIRST CONNECTION TO THE MAINS

After first connection to the mains all symbols in the display are on for some seconds. For the subsequent few seconds the display shows software version.

FIRST SETTING THE TIME OF DAY

After the software version goes off, the display shows "h" and "12:00".



Setting the time of day:

1. Touch  or  to set hours.
2. Touch OK .
3. Touch  or  to set minutes.
4. Touch OK or  .

The Temperature/Time display shows new time.

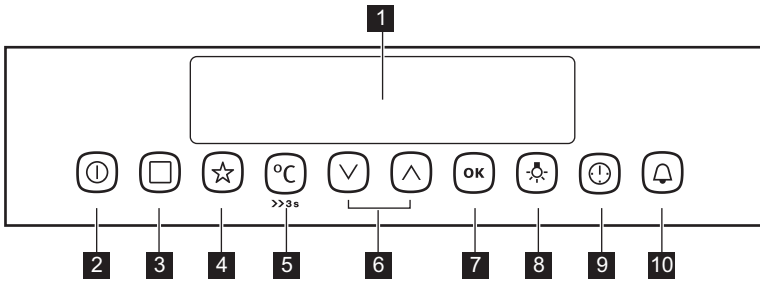
Changing the time of day

You can change the time of day only if the appliance is off.

Touch  .  flashes in the display. To set new time of day use the above procedure.

CONTROL PANEL

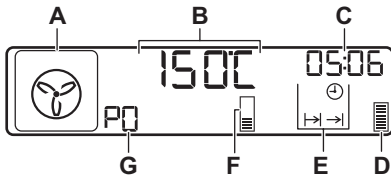
ELECTRONIC PROGRAMMER



Use the sensor fields to operate the appliance.

Sensor Field	Function	Description
1	-	DISPLAY Shows the current settings of the appliance.
2		ON/OFF To activate and deactivate the appliance. Use it to access the heating functions.
3		OPTIONS To set an automatic programme, cleaning function or a heating function.
4		MY FAVOURITE PROGRAMME To store your favourite programme. Use it to access your favourite programme directly or when the appliance is deactivated.
5	°C >>3s	TEMPERATURE / FAST HEAT UP To set and show the cavity temperature or the core temperature sensor temperature. If you press and hold it for three seconds, it turns the Fast heat up function ON or OFF.
6		UP, DOWN To choose a heating function or a clock function and to set the minute minder, temperature or time of day.
7	OK	OK To confirm the selection or setting.
8		LIGHT To activate or deactivate the lamp in the appliance.
9		CLOCK To set the clock function.
10		MINUTE MINDER To set the minute minder.

DISPLAY



- A)** Heating function symbol
- B)** Temperature/time display
- C)** Clock/residual heat display (also Minute Minder and Time of Day)
- D)** Residual heat indicator
- E)** Indicators for the clock functions (refer to the table "Clock functions")
- F)** Heat-up indicator
- G)** Number of a heating function/programme

OTHER INDICATORS OF DISPLAY

Symbols	Name	Description
<input type="checkbox"/>	Options	You can choose a heating function.
P 1 ... P9	Automatic programme	You can choose an oven programme.
<input type="checkbox"/> ☆	My favourite programme	The favourite programme operates.
kgr / gr	kgr/gr	An oven programme with weight input operates.
h / min	h/min	A clock function operates.
°C →	Temperature / fast heat up	The function operates.
°C	Temperature	You can examine or change the temperature.
	Core temperature sensor	The core temperature sensor is in the core temperature sensor socket.
	Oven light	The light is off.
	Minute minder	The minute minder function operates.

HEAT-UP INDICATOR

If you activate a heating function, the bars in the display come on one by one. The bars show that the temperature in the appliance increases or decreases.

When the appliance is at the set temperature, the Heat-up indicator goes off the display.

DAILY USE















**WARNING!**

Refer to "Safety information" chapter.




- **Automatic programmes** - to prepare a dish when you do not have knowledge or experience in cooking.

To operate the appliance you can use:


- **manual mode** - to set a heating function, the temperature and the cooking time manually.

Heating function		Application
1	 True Fan Cooking	To bake maximum on three shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking.
2	 Pizza Setting	To bake food on one shelf position for a more intensive browning and a crispy bottom. Set the temperature 20 - 40 °C lower than for Conventional Cooking.
3	 Moist Fan Baking	For energy-saving baking and cooking of mainly dry bakery items as well as for baking in tins on one shelf position.
4	 Conventional Cooking	To bake and roast food on one shelf position.
5	 Slow Cook	To prepare lean and tender roasted food.
6	 Bottom Heat	To bake cakes with crispy bottom and to preserve food.
7	 Defrost	To defrost frozen food.
8	 Keep Warm	To keep cooked food warm.
9	 Grilling	To grill flat food in the middle of the shelf. To make toast.
10	 Fast Grilling	To grill flat food in large quantities. To make toast.
11	 Turbo Grilling	To roast larger meat joints or poultry with bones on one shelf position. Also to make gratins and to brown.
12	 Quarter Steam + Heat	To bake bread, roast large pieces of meat or to warm up chilled and frozen meals.
13	 Half Steam + Heat	For dishes with a high moisture content and for poaching fish, custard royale and terrines.
14	 Full Steam	For vegetables, fish, potatoes, rice, pasta or special side dishes.



SETTING THE HEATING FUNCTION

1. Touch . The display shows a symbol, the number of the heating function and the preset temperature.
2. Touch  or  to set a heating function.
3. Touch **OK** or the appliance starts automatically after five seconds.



If you activate the appliance with  and do not set a heating function or programme, the appliance deactivates automatically after 20 seconds.

CHANGING THE TEMPERATURE

Touch  or  to change the temperature in steps of 5 °C.

When the appliance is at the set temperature, an acoustic signal sounds three times. The heat-up indicator goes off the display.




CHECKING THE TEMPERATURE

You can see the temperature in the appliance when the function or programme operates.

1. Touch °C .

The Temperature/Time display shows the temperature in the appliance.




If you want to change the temperature, touch °C  one more time and use  or .

2. Touch **OK** to go back to the set temperature. If not, the display shows it automatically after five seconds.

FAST HEAT UP FUNCTION

The Fast Heat Up function decreases the heat-up time.

Activating the Fast Heat Up function:

Touch and hold °C  for more than three seconds.

If you activate the Fast Heat Up function, the bars on the display  flash one by one to show that the function operates.



Useful information

- Do not put food into the appliance when the Fast Heat Up function operates.
- The Fast Heat Up function is not available with every heating function. An acoustic signal sounds if the Fast Heat Up function is not available for the set function.

STEAM COOKING

The water drawer cover is in the control panel.





1. Press the cover to open the water drawer.
2. Fill the water drawer with 800 ml of water.

The water supply is sufficient for approximately 50 minutes.



Do not put water directly into the steam generator!

Use only water as the liquid. Do not use filtered (demineralised) or distilled water.

3. Activate the appliance.
4. Touch  until the display shows .
5. Touch  to set the DURATION or END function (refer to "Setting the END" or "Setting the DURATION"). The first steam shows after approximately 2 minutes. An acoustic signal sounds when the appliance is at approximately the set temperature.
The signal sounds again at the end of the cooking time.
6. Touch  to deactivate the acoustic signal and the appliance.



When the steam generator is empty, an acoustic signal sounds.




When the appliance cools down, soak up all remaining water from the steam generator with the sponge. If necessary, clean the steam generator with some vinegar. Let the appliance dry fully with the door open.

ENERGY SAVING






The appliance contains features which help you save energy during everyday cooking:

- **Residual heat:**



- When the heating function or programme operates, the heating elements are deactivated 10% earlier (the lamp and fan continue to operate). For this feature to operate, the cooking time must be longer than 30 minutes or you must use the clock functions (Duration, End, Time delay).
- When the appliance is off, you can use the heat to keep food warm. The clock/Residual heat display shows the remaining temperature, and the bars show the temperature as it decreases.
- **Cooking with the lamp off** - Touch  to deactivate the lamp during cooking.
- **Deactivating the display** - If necessary, you can fully deactivate the appliance. Touch  and  at the same time until the display goes out. This step also activates the appliance.


CLOCK FUNCTIONS

SYM-BOL	FUNCTION	DESCRIPTION
	TIME OF DAY	To show the time of day. To change the time of day, refer to 'Setting the time of day'.
	DURATION	To set how long the appliance operates.
	END	To set when the appliance deactivates. You can use Duration and End at the same time (Time delay) if you want the appliance to activate and deactivate automatically later.








COUNT UP TIMER



Use the Count Up Timer to monitor how long the appliance operates. It starts to count when the appliance starts to heat.


Reset the Count Up Timer: Touch  and  at the same time until the display shows "00:00" and the Count Up Timer starts to count up again.

 You cannot use Count Up Timer when Duration or End is set.







SETTING THE DURATION

1. Activate the appliance and set a heating function and temperature.
2. Touch  again and again until the display shows .  flashes in the display.
3. Touch  or  to set the minutes for DURATION.
4. Touch OK to confirm.
5. Touch  or  to set the hours for DURATION.

 If you touch  while you set the hours for DURATION, the appliance goes to the END function setting.








6. When the set time ends, an acoustic signal sounds for two minutes.  and the time setting flash in the display. The appliance deactivates. Touch a sensor field to stop the acoustic signal.
7. Deactivate the appliance.

SETTING THE END

1. Activate the appliance and set a heating function and temperature.
2. Touch  again and again until the display shows .  flashes in the display.
3. Touch  or  to set END (first you set the minutes and then the hours) and OK to confirm.
4. When the set time ends, an acoustic signal sounds for two minutes.  and the time setting flash in the display. The appliance deactivates.
5. Touch a sensor field to stop the acoustic signal.
6. Deactivate the appliance.

SETTING THE MINUTE MINDER

Use the MINUTE MINDER to set a count-down (maximum h min). This function has no effect on the operation of the appliance. You can set the MINUTE MINDER at any time and also when the appliance is off.

1. Touch .  and "00" flash in the display.
2. Use  or  to set the MINUTE MINDER. First you set the seconds and then minutes and hours.
3. Touch  and  at the same time to reset the set time.
4. Touch OK or the MINUTE MINDER starts automatically after five seconds.
5. When set time ends, an acoustic signal sounds for two minutes. "00:00" and  flash in the display.

6. Touch a sensor field to stop the acoustic signal.

SETTING THE TIME DELAY FUNCTION

DURATION \rightarrow I and END \rightarrow I can be used at the same time, if the appliance is to be switched on and off automatically later. In case first set the DURATION \rightarrow I and then END \rightarrow I function (refer to "Setting the DURATION" and "Setting the END ").

AUTOMATIC PROGRAMMES



WARNING!

Refer to "Safety information" chapter.







There are 9 automatic programmes and recipes. Use an automatic programme or recipe when you do not have a knowledge or experience how to prepare a dish. You can find the recipes for the automatic programmes in the "Recipe book".

There are three types of automatic programmes:

- Automatic recipes
- Automatic programmes with weight input
- Automatic programmes with core temperature sensor (for selected models only).




AUTOMATIC RECIPES


Setting an automatic recipe:




1. Activate the appliance.
2. Touch . The display shows symbol and number of the automatic programme.
3. Touch  or  to choose the automatic recipes.
4. Touch **OK** or the automatic recipe activates automatically after five seconds.
5. When set time ends, an acoustic signal operates for two minutes. Symbol  flashes.
The appliance deactivates.
6. Touch any sensor field to stop an acoustic signal.

AUTOMATIC PROGRAMMES WITH WEIGHT INPUT

If you set the weight of the meat, the appliance calculates the roasting time.







1. Activate the appliance.
2. Touch .
3. Touch  or  to set the weight programme (refer to "Recipe book").

The display shows: cooking time, duration symbol , a default weight, a unit of measurement (kg, g).

4. Touch **OK** or the settings save automatically after five seconds.
5. The appliance starts. The display shows a symbol of the weight. During this time you can change the default weight value with  or . Touch **OK**.
6. When set time ends, an acoustic signal operates for two minutes.  flashes.
The appliance deactivates.
7. Touch any sensor field to stop an acoustic signal.

AUTOMATIC PROGRAMMES WITH CORE TEMPERATURE SENSOR

The core temperature of the food is default and fixed in programmes with core temperature sensor. The programme ends when the appliance is at the set core temperature.

1. Activate the appliance.
2. Touch .
3. Install the core temperature sensor (refer to "The core temperature sensor").
4. Touch  or  to set the core temperature sensor programme.
When a core temperature sensor programme is set, the display shows the cooking time,  and .
5. Touch **OK** or the settings save automatically after five seconds.
6. When set time ends, an acoustic signal operates for two minutes.  flashes.
The appliance deactivates.
7. Touch any sensor field to stop an acoustic signal.

USING THE ACCESSORIES



WARNING!

Refer to "Safety information" chapter.

CORE TEMPERATURE SENSOR


The core temperature sensor measures the core temperature of the meat. When the meat is at the set temperature, the appliance deactivates.

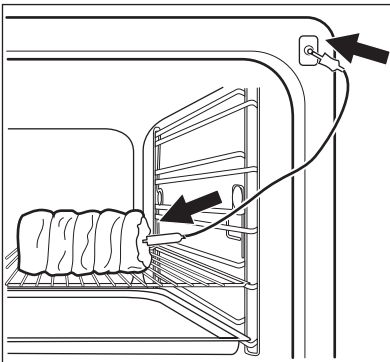
There are two temperatures to set:

- The oven temperature: refer to the table for roasting in the recipe book.
- The core temperature: refer to the table for the core temperature sensor in the recipe book.






Only use the core temperature sensor supplied or the correct replacement parts.

1. Activate the appliance.
2. Put the point of the core temperature sensor (with  on the handle) into the centre of the meat.







3. Put the plug of the core temperature sensor into the socket at the front of the appliance.


The display shows  flashing and the default set core temperature. The temperature is 60 °C for the first operation, and the last set value for each subsequent operation.

4. Touch  or  to set the core temperature.
5. Touch OK or the settings save automatically after 5 seconds.



You can set the core temperature only when  flashes. If  is in the display but does not flash before you set the core temperature, touch $^{\circ}\text{C}$ and  or  to set a new value.

6. Set the heating function and, if necessary, the oven temperature.


The display shows the current core temperature and , which shows the relation between the set oven temperature and the current oven temperature.



The core temperature sensor must stay in the meat and in the socket during the cooking.



While the appliance calculates the approximate duration time, the value of the Count Up Timer function shows in the Timer / Residual heat display. When the first calculation ends, the Timer/Residual heat display shows - and then the approximate duration of the cooking. The appliance continues to calculate the duration during the cooking. The display updates at intervals with the new duration value.

7. When the meat is at the set core temperature, the core temperature and  flash. An acoustic signal sounds for two minutes.

Touch a sensor field to deactivate the acoustic signal.

8. Remove the core temperature sensor from the socket and remove the meat from the appliance.



WARNING!

Be careful when you remove the core temperature sensor. It is hot. There is a risk of burns.

9. Deactivate the appliance.



When you put the core temperature sensor into the socket, you cancel the settings for the clock functions.



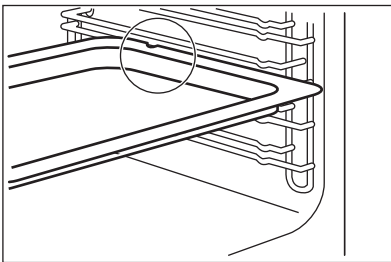
When you cook with the core temperature sensor, you can change the temperature shown in the Temperature / Time display. After you put the core temperature sensor in the socket and set a heating function and temperature, the display shows the current core temperature.

Touch ^{°C} again and again to see three other temperatures:

- The set core temperature

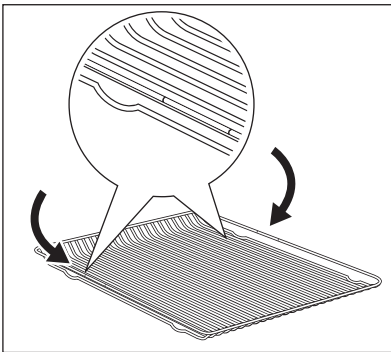
- The current oven temperature
 - The current core temperature
- The set core temperature changes into the current core temperature and the current oven temperature changes into the set oven temperature.

INSERTING THE ACCESSORIES



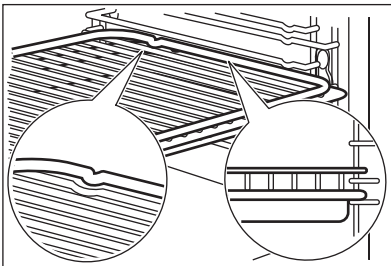
Baking tray:

Push the baking tray between the guide bars of the shelf support.



Wire shelf:

Push the shelf between the guide bars of the shelf support and make sure that the feet point down.



Wire shelf and baking tray together:

Put the wire shelf on the baking tray. Push the baking tray between the guide bars of the shelf support.



Useful information:

- All accessories have small indentations at the bottom of the right and left edges to increase safety. Always make sure that these indentations are at the rear of


the appliance. The indentations are also anti-tip devices.

- The high rim around the shelf is a device which prevents cookware from slipping.



ADDITIONAL FUNCTIONS

MY FAVOURITE PROGRAMME FUNCTION

Use this function to save your favourite settings of temperature and time for a heating function or programme.

1. Set the temperature and time for a heating function or programme.
2. Touch and hold  for more than three seconds. An acoustic signal sounds.
3. Deactivate the appliance.

Using My Favourite Programme function:

- **To activate the function** touch  .
The appliance activates your favourite programme.
- **To deactivate the function** touch  .
The appliance deactivates your favourite programme.




When the function operates, you can change the time and temperature.

CHILD LOCK

The Child Lock prevents an accidental operation of the appliance.

Activating and deactivating the Child Lock function:

1. Deactivate the appliance with  . Do not set a heating function.


Settings menu



Indicator of the setting menu	Description	Value to set
SET1	RESIDUAL HEAT INDICATOR	ON/OFF
SET2	KEY TONE	CLIC/BEEP/OFF
SET3	FAULTY TONE	ON/OFF
SET4	SERVICE MENU	ON/OFF
SET5	RESTORE SETTINGS	YES/NO



You can set the settings menu only when the appliance is off.

Activate the Settings menu:

1. If necessary, deactivate the appliance  .



2. Touch and hold  and  at the same time for 2 seconds. An acoustic signal sounds.

SAFE comes on or goes out in the display.

CONTROL LOCK

You can activate the function only when the appliance operates. The Control Lock prevents an accidental change of the heating function.

Activating/deactivating the control lock function:

1. Activate the appliance.
2. Activate a heating function or setting.
3. Touch and hold  and  at the same time for 2 seconds. An acoustic signal sounds.




Loc comes on/goes out in the display.



You can deactivate the appliance when the control lock is on. When you deactivate the appliance, the control lock deactivates.

SETTINGS MENU

The settings menu lets you to add or remove functions from the main menu (for example: you can set on or off the Residual heat indicator). Settings menu has five settings (from SET1 to SET5).

2. Touch and hold  for three seconds. The display shows "SET1" and "1" flashes.
3. Touch  /  to set the setting.
4. Touch OK .

5. Touch \wedge / \vee to change the value of the setting.
 6. Touch OK .
- if a heating function operates.
 - if you do not change the oven temperature.

AUTOMATIC SWITCH-OFF

For safety reasons the appliance deactivates automatically after some time:

Oven temperature	Switch-off time
30 °C -120 °C	12.5 h.
120 °C - 200 °C	8.5 h.
200 °C -230 °C	5.5 h.

After an automatic switch-off, touch a sensor field to operate the appliance again.



The Automatic switch-off works with all oven functions, apart from Light, Low temperature cooking, Core temperature sensor, Duration, End, Time delay.

BRIGHTNESS OF THE DISPLAY

There are two modes of the display's brightness:

- Night brightness:
 - When the appliance is deactivated, the brightness of the display is lower between 22:00 and 06:00.
- Day brightness:
 - When the appliance is activated.
 - If you touch a sensor field (apart from ON/OFF) during the night brightness mode, the display goes back to the day brightness mode for the next 10 seconds.
 - When the appliance is deactivated and you set the Minute Minder. When the Minute Minder function ends, the display goes back to the night brightness mode.

COOLING FAN

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

CARE AND CLEANING



WARNING!

Refer to "Safety information" chapter.

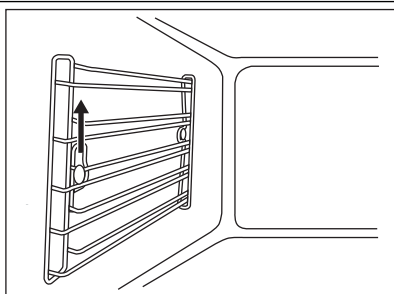
Notes on cleaning:



- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a usual cleaning agent.
- Clean the oven interior after each use. Then you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause a damage to the nonstick coating.

STEAM CLEANING

1. Remove the worst of the dirt manually.

Removing the shelf support



2. Put approximately 250 ml of water and 3 tablespoons of vinegar directly into the steam generator.
3. Activate the appliance.
4. Touch  until the display shows .
5. The display shows the duration and default temperature. Touch **OK** to start the cleaning.
6. An acoustic signal sounds when the steam cleaning is completed. Touch a sensor field to stop the signal.
7. Clean the appliance with a soft cloth. Remove water from the steam generator with the sponge and rub it dry.

Keep the door open for approximately 1 hour to let the appliance dry fully.

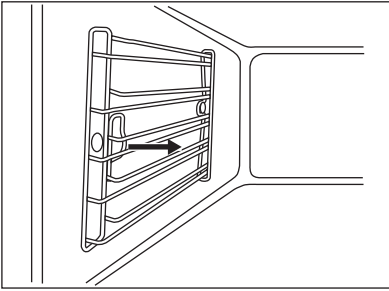


You can use the End function to delay the start of the cleaning. Refer to "Setting the END".

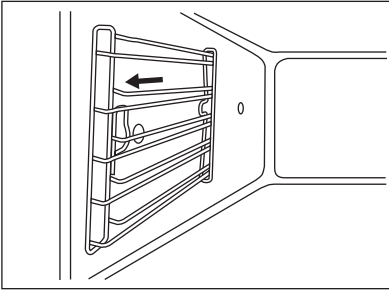
SHELF SUPPORTS

You can remove the shelf supports to clean the side walls.

1. Carefully pull the support up and out of the front catch.



2. Lightly move the support on the front catch inwards.



3. Pull the support out of the rear catch.

Installing the shelf supports

Install the shelf supports in the opposite sequence.

STEAM GENERATION SYSTEM



CAUTION!

Dry the steam generator **after each use**. Soak up water with the sponge.



Remove the limescale residue with water and vinegar.



CAUTION!

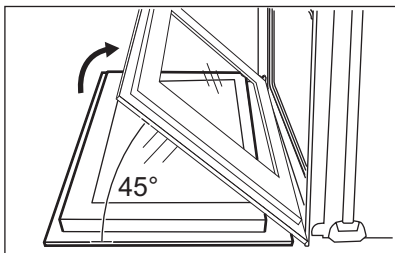
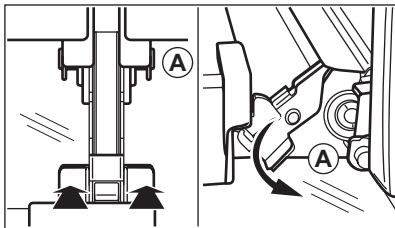
Chemical de-scaling agents can cause damage to the enamel. Follow the instructions of the manufacturer.

Cleaning the water drawer and the steam generator:

1. Put the water and vinegar mixture (approximately 250 ml) **through the water drawer** into the steam generator. Wait for approximately 10 minutes.
2. Remove the water and vinegar with the sponge.
3. Put clean water (100 - 200 ml) into the water drawer to flush the steam generation system.
4. Remove water from the steam generator with the sponge and rub dry.
5. Keep the door open to let the appliance dry fully.

CLEANING THE DOOR

To clean the door remove it.

**CAUTION!**

Be careful when you remove the door from the appliance. The door is heavy. There is a risk of injury or damage to the appliance.

Removing the door

1. Open the door as far as it goes.
2. Fully press the clamping levers (A) on the two door hinges.
3. Close the door until it is at an angle of approximately 45°.
4. Hold the door with one hand on each side and pull it away from the appliance at an upwards angle.



Put the door with the outer side down on a soft and level surface to prevent scratches.

Installing the door

To install the door do the above steps in the opposite sequence.

LAMP**WARNING!**

There is a risk of electrical shock. The lamp and the lamp glass cover can be hot.

Before you change the lamp:

- Deactivate the appliance.
- Remove the fuses from the fuse box or deactivate the circuit breaker.

**CAUTION!**

Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.
Always use the same lamp type.

Replacing the top lamp

1. Turn the lamp glass cover counter-clockwise to remove it.
2. Remove the metal ring and clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Attach the metal ring to the glass cover.
5. Install the glass cover.

Replacing the side lamp

1. Remove the left shelf support.




2. Use a Torx 20 screwdriver to remove the cover.
3. Remove and clean the metal frame and the seal.
4. Replace the lamp with a suitable 300 °C heat-resistant lamp.
5. Install the metal frame and the seal. Tighten the screws.
6. Install the left shelf support.

WHAT TO DO IF...



WARNING!

Refer to "Safety information" chapter.

Problem	Possible cause	Solution
The appliance does not heat up.	The appliance is deactivated.	Activate the appliance.
The appliance does not heat up.	The time of day is not set.	Set the clock. Refer to "First setting the time of day".
The appliance does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The appliance does not heat up.	The automatic switch-off is activated.	Refer to „Automatic switch-off“.
The appliance does not heat up.	The fuse is released.	Make sure that the fuse is the cause for the malfunction. If the fuse releases again and again, refer to an authorized electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
The display shows an error code that is not in this list.	There is an electronic fault.	<ul style="list-style-type: none"> • Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again. • If the display shows the error code again, refer to the Service Center.
The appliance is activated and does not heat up. The fan does not operate. The display shows "Demo".	The test mode is activated.	<ol style="list-style-type: none"> 1. Deactivate the appliance. 2. Touch and hold  until the appliance activates and deactivates. 3. Touch and hold  and  at the same time until an acoustic signal sounds and "Demo" goes out.

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity.

We recommend that you write the data here:

Model (MOD.)

Product number (PNC)

Serial number (S.N.)

.....

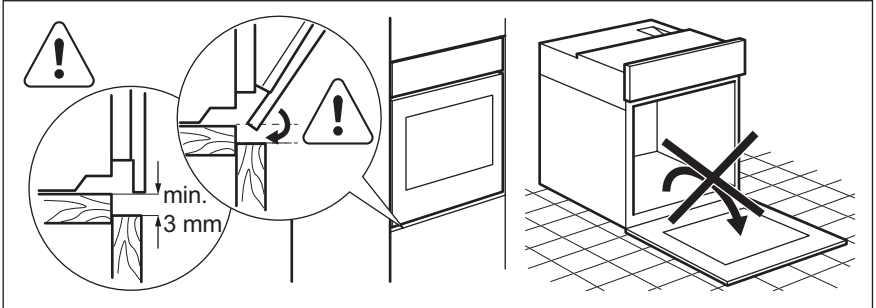
INSTALLATION



WARNING!
Refer to "Safety information" chapter.

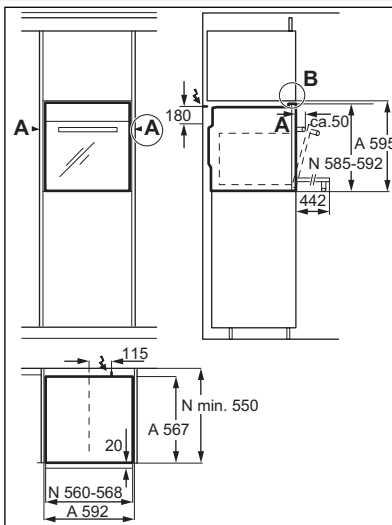


The handle can be replaced to match the décor of your kitchen. The change must be done by an authorized person. Use only genuine replacement parts.



To lift the appliance, do not use the door handle.

INSTALLING THE OVEN



A = appliance
N = recess



WARNING!

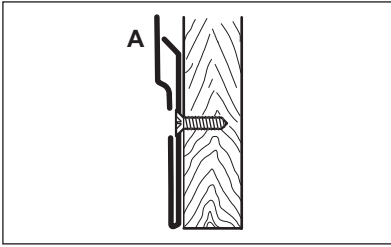
Installation into flammable material must agree with NIN SEV 1000 (Swiss Association of the Cantonal Fire Insurance Companies) fire protection guidelines and regulations.

1. Use the side handles to hold the appliance and slide it flush into the recess.



CAUTION!

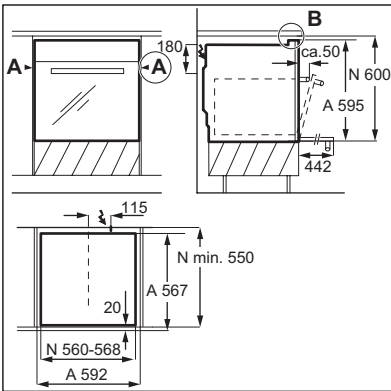
Make sure the cable is free when you slide the appliance.



2. Use a minimum of 2 screws to attach the appliance on the 2 sides (Detail A).

INSTALLING THE OVEN UNDER A WORK SURFACE

Before the installation, connect the oven to the electrical supply. Refer to "Electrical connection".



A = appliance
N = recess



WARNING!

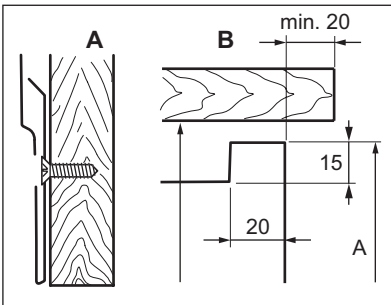
Installation into flammable material must agree with NIN SEV 1000 (Association of Cantonal Fire Insurers) fire protection guidelines and regulations.



CAUTION!

Make sure the cable is free when you move the appliance.

1. Push the cooker into the recess so that it is flush with the surrounding units.
2. Use at least 2 screws to fix the appliance on both sides (Detail A).



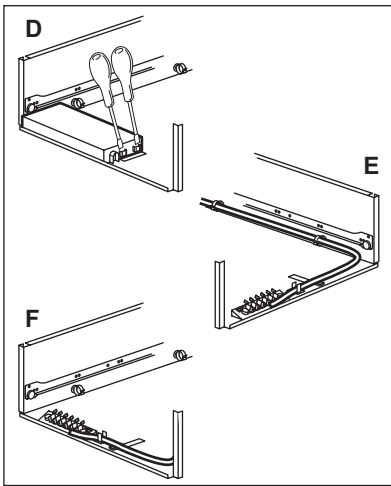
WARNING!

When installing next to a wood-fuelled boiler, a heatproof and heat-insulating plate must be mounted at the height of the appliance and at least 30 cm deep.

ELECTRICAL CONNECTION

Use a power cable of H05VV-F or higher. Connect the appliance to a socket supply line. If there is no socket supply line, the electrical installation must have an isolation device which lets you disconnect the appliance from the power supply. The isolation

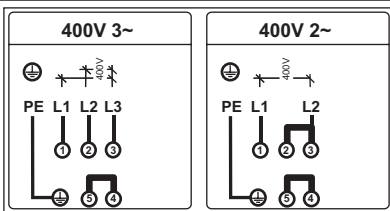
device must have a contact opening width of minimum 3 mm (in reference to NIN SEV 1000). The customer must have a socket for the electrical connection that is accessible and outside the coordination room. The length of the connection cable must be approximately 120 cm with lines connected directly to the power supply.



Only a qualified person can connect the appliance to the electricity supply.

1. Open the mains terminal cover (D).
2. Put the connection cable into the supplied rings (E). This is to prevent the cable from rubbing against the drawer. The connection cable is on the housing side.
3. Install the cable grip (F).
4. Connect the terminal as in the illustration.
5. Put the cable into the strain relief clamp.
6. Close the mains terminal cover.

CONNECTION DIAGRAM 400 V



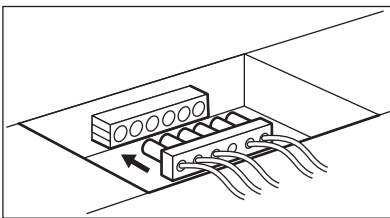
Phase definitions: L1, L2, L3 (or R, S, T)



WARNING!

If service is required always disconnect the appliance from the power supply.

ELECTRICAL CONNECTION WITH THE HOB




You can connect the oven to an independent hob from the current range of Electrolux and AEG hobs. You can purchase the necessary connection cable separately:

- AK - EB/GKTC (S) 1 m for ceramic hobs.
- AK - EB/GKTCi (S) 1 m for induction hobs.

The hob connection socket is at the top of the oven cabinet.

CH GARANTIE, GARANZIA, GUARANTEE

KUNDENDIENST, SERVICE-CLIENTÈLE, SERVIZIO CLIENTI,
CUSTOMER SERVICE CENTRES

Servicestellen	Points de Service	Servizio dopo vendita	Point of Service
5506 Mägenwil/Zürich Industriestrasse 10	3018 Bern Morgenstrasse 131	1028 Préverenges Le Trési 6	6916 Grancia Zona Industriale E
9000 St. Gallen Zürcherstrasse 204e	 <p>Service-Helpline 0848 848 111 service@electrolux.ch</p>		
4052 Basel St. Jakob-Turm Birsstrasse 320B			
6020 Emmenbrücke Seetalstrasse 11			
7000 Chur Commercialstrasse 19			

Ersatzteilverkauf/Points de vente de rechange/Vendita pezzi di ricambio/spare parts service:

5506 Mägenwil, Industriestrasse 10, Tel. 0848 848 111

Fachberatung/Verkauf/Demonstration/Vente/Consulente (cucina)/Vendita

8048 Zürich, Badenerstrasse 587, Tel. 044 405 81 11

Garantie Für jedes Produkt gewähren wir ab Verkauf bzw. Lieferdatum an den Endverbraucher eine Garantie von 2 Jahren. (Ausweis durch Garantieschein, Faktura oder Verkaufsbeleg). Die Garantieleistung umfasst die Kosten für Material, Arbeits- und Reisezeit. Die Garantieleistung entfällt bei Nichtbeachtung der Gebrauchsanweisung und Betriebsvorschriften, unsachge rechter Installation, sowie bei Beschädigung durch äussere Einflüsse, höhere Gewalt, Eingriffe Dritter und Verwendung von Nicht-Original Teilen.


Garantie Nous octroyons sur chaque produit 2 ans de garantie à partir de la date de livraison ou de la mise en service au consommateur (documenté au moyen d'une facture, d'un bon de garantie ou d'un justificatif d'achat). Notre garantie couvre les frais de mains d'œuvres et de déplacement, ainsi que les pièces de rechange. Les conditions de garantie ne sont pas valables en cas d'intervention d'un tiers non


autorisé, de l'emploi de pièces de rechange non originales, d'erreurs de manie ment ou d'installation dues à l'inobservation du mode d'emploi, et pour des dommages causés par des influences extérieures ou de force majeure.

Garanzia Per ogni prodotto concediamo una garanzia di 2 anni a partire dalla data di consegna o dalla sua messa in funzione. (fa stato la data della fattura, del certificato di garanzia o dello scontrino d'acquisto) Nella garanzia sono comprese le spese di manodopera, di viaggio e del materiale. Dalla copertura sono esclusi il logoramento ed i danni causati da agenti esterni, intervento di terzi, utilizzo di ricambi non originali o dalla inosservanza delle prescrizioni d'installazione ed istruzioni per l'uso.

Warranty For each product we provide a two-year guarantee from the date of purchase or delivery to the consumer (with a guarantee certificate, invoice or sales receipt serving as proof). The guarantee covers the costs of materials, labour and travel. The guarantee will lapse if the operating instructions and conditions of use are not adhered to, if the product is incorrectly installed, or in the event of damage caused by external influences, force majeure, intervention by third parties or the use of non-genuine components.

ENVIRONMENT CONCERNS

Recycle the materials with the symbol  .
Put the packaging in applicable containers
to recycle it.
Help protect the environment and human
health and to recycle waste of electrical

and electronic appliances. Do not dispose
appliances marked with the symbol  with
the household waste. Return the product
to your local recycling facility or contact
your municipal office.

